1: Staden--168 (1553-54) 1928 Tupinamba
116, 137, 244

"There are roots also called Jettiki, (99) which are excellent to the taste. When they plant them they cut off small pieces and place them in the ground. These them take root and spread themselves over the ground like hops, throwing off many additional roots."

"99. The Tupi word Jetyca is also applied to the batata or sweet potato...."

1: Staden--168 (1553-54) 1928 Tupinamba
116, 136, 244, 263

"The pepper is of two kinds, one yellow the other red, and the growth is in this manner. When green it is about the size of haws which grow on thorn bushes. The plant is small, about three feet (half a fathom) in height, with small leaves. It is full of pepper which burns the mouth. They gather the pepper when it is ripe and dry it in the sun."

2: Thevet--138 (1555) 1878 Tupinamba
116, 244, 773

They have learned from their ancestors that formerly when they were unacquainted with manioc (hetich), they fed on grass, as wild animals, and on roots; and that a great Charaibe or prophet came to their country, spoke to a girl, gave her the roots called hetich ... and taught her to slice them and to plant them. She did as instructed and henceforward they have continued.

2: Thevet--303 (1555) 1878 Tupinamba
116, 244, 252

They also plant beans, which are white, very flat, and larger than ours. They have some small white vegetables, very abundant and similar to those which are seen in Italy and Turkey. They boil them and eat them with salt.

4: Léry--II, 25-27 (1557) 1880. Tupinamba
116, 244

They cultivated tubers called hetich [AM: sweet potatoes]. They had three varieties which Léry distinguishes by the color of the tuber after it has been cooked. The Tupinamba women cut them into slices to plant them.

They also cultivated peanuts, big beans (commanda-ouassou), small ones, grey and white (commanda-miri), and pumpkins (maurougans). [AM: Summary]

6: Abbeville--228v-230 (1611) 1614 Tupinamba
116, 244, 262

[MC: summarized Cultivated fruits and vegetables: gyromon (pumpkins), taker or kaker (also a gourd), vuaeen (watermelon?), commanda-ouassou (beans), commanda-miri (peas), yeteuch (sweet potatoes: different varieties, violet, white, and yellow, etc.), cara (two varieties reddish and violet), taya-ouassou, mandouy (peanuts), manioch, macachet (macaxeira), manioch-été, manioch cave, usenpopouytan (red root of which the Indians make flour and which they use usually in place of bread.

14: Vasconcellos--CXXVIII (1662) 1865 Tupinamba
116, 137, 244

Manioc has several species: mandij-buçu, mandij-bimana, mandij-biyuruçú, apitiuba, aipij. The aipij are also divided into many species: aipij-goaçu, aipij-arandé, aipij-caba, aipij-goapamba, aipij-iaborandi, aipij-curumú, aipij-iurumúniri, aipij-iurucuya, aipij-machaxera, aipij-maniacau, aipij-poca, aipij-tayapoya, aipij-pitanga.